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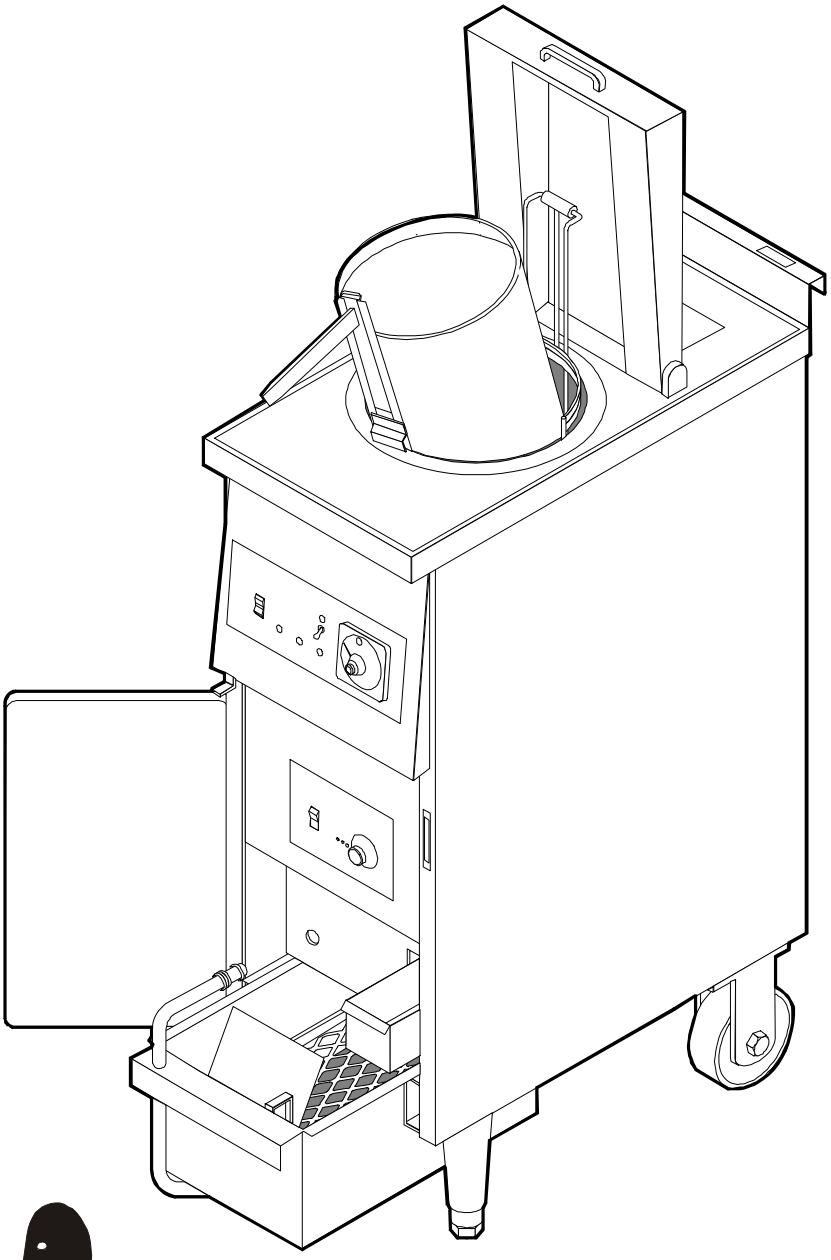
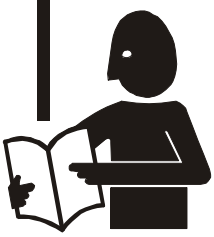


SERVICE INSTRUCTIONS for ELECTRIC FRYER WFAE-30F



IMPORTANT: WELLS MFG. PROPRIETARY INFORMATION
TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY

SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.

DANGER - Danger is used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.

WARNING - Warning is used to indicate the presence of a hazard which can cause personal injury and possibly death, or major property damage, in the event the statement is ignored.

CAUTION - Caution is used to indicate the presence of a hazard which will or can cause minor personal injury, or property damage in the event the statement is ignored.

CAUTION - Used to indicate the presence of an electrical hazard which will or can cause personal injury, or property damage in the event the statement is ignored.

NOTE - Note is used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

FRYER PRECAUTIONS AND GENERAL INFORMATION

1. This fryer is intended for use to deep fry food products for human consumption. No other use is recommended or authorized.

2. Service technicians must be familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all service personnel.

3. This WELLS fryer is equipped with an oil filtration system, which is designed to filter hot liquid shortening ONLY. Water, cleaning agents or other liquids will damage the FILTER PUMP.

4. This piece of equipment is made in the USA and, except where otherwise noted, has American sizes on hardware.

5. This manual supplements the *Installation, Operation and Maintenance Manua*l (IOM) p/n 301669 for this equipment. Refer to the IOM, for normal operational procedures. Any trouble shooting guides, component views or parts lists included in this manual are intended for use by qualified technical personnel.

TABLE OF CONTENTS

Specifications	1
Features and Operating Controls	2
Upper Control Panel	4
Lower Control Panel	5
Operation	
Heating and Cooking Instructions	6
Troubleshooting Operational Problems	7
Filtering instructions	8
Troubleshooting Filtering Problems	9
Servicing Instructions	
Lift Motor Assembly	10
Fliter Pump Assembly	12
Electrical Components	14
Service Parts list	19
Wiring Diagrams	20

GENERAL SPECIFICATIONS

DIMENSIONS

Wide	15.70”
Deep	33.25”
High	40.0”

ELECTRICAL

Voltage Requirement	208 VAC 240 VAC 380-415 VAC (Export)

Note: Shipped from the factory 3 phase, field convertible to single phase

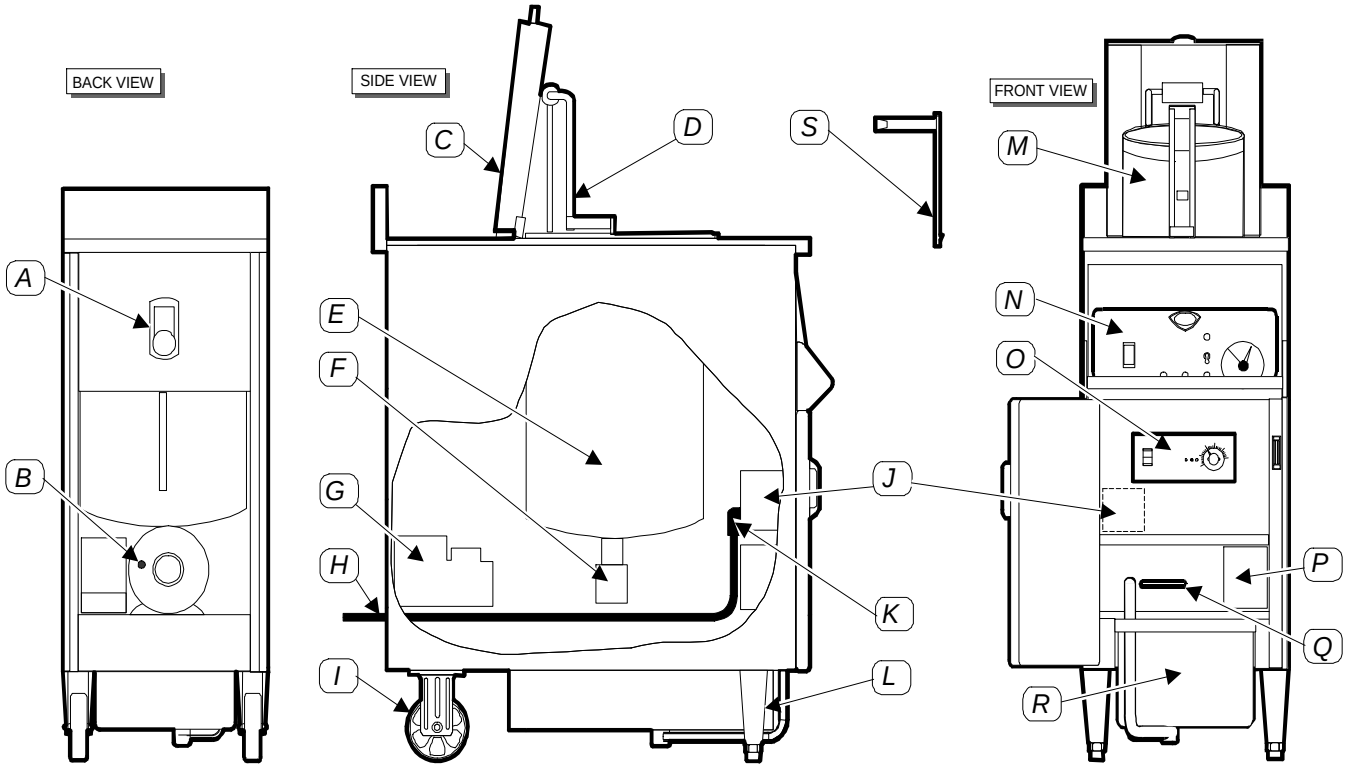
Power Consumption	9,000 Watts
(Europe)	9,300 Watts
Amperage	
208V 1∅	43.3 Amp
240V 1∅	37.5 Amp
208V 3∅	25.0 Amp per leg
240V 3∅	21.7 Amp per leg

NOTICE: For 208/240V supply connections use 12 ga. copper wire suitable for at least 75º Centigrade.

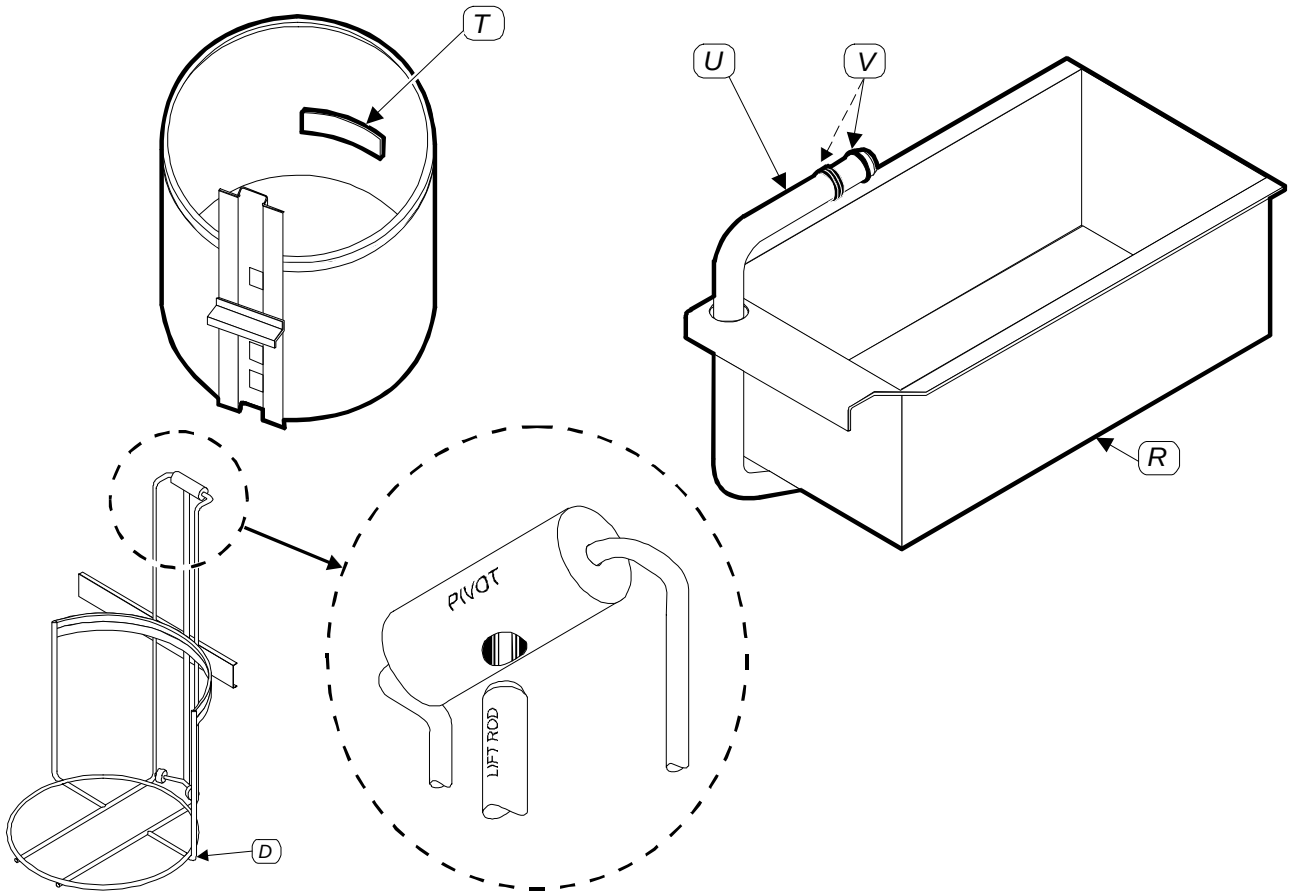
380-415V 3∅ L1 14.3 Amp, L2 & L3 13.0 Amp

See European Operations Manual p/n 301796AS for 380-425V supply wiring connection requirements.

FEATURES AND OPERATING CONTROLS

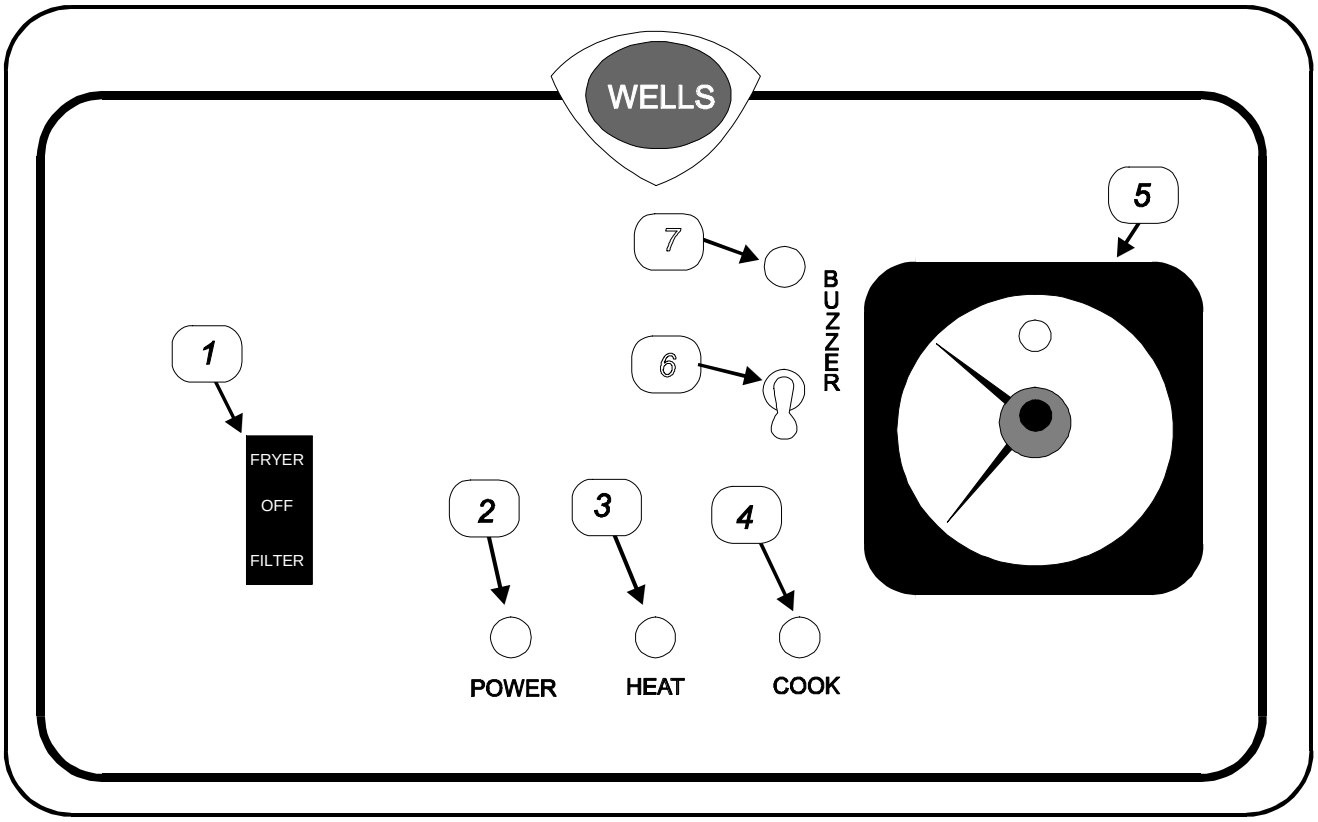


A.	LIFT CRADLE MOTOR	Operates the LIFT ROD / RAISES the LIFT CRADLE
B.	PUMP MOTOR RESET	Protects against overload of FILTER PUMP MOTOR Must be RESET MANUALLY by pushing red button
C.	FRYPOT COVER	Protects against hot oil splatter
D.	LIFT CRADLE	Raises / lowers BASKET into / out of FRYPOT
E.	FRYPOT ASSEMBLY	Heats and contains cooking oil
F.	DRAIN VALVE	Allows draining of cooking oil / cleanser from FRYPOT
G.	FILTER PUMP & MOTOR	Pumps oil during filtering cycle
H.	POWER CORD	Hook-up for electrical power
I.	REAR (FIXED) CASTER	For ease in positioning unit
J.	LOWER CONTROL BOX and TERMINAL BLOCK COVER	Contains CONTACTOR, and connections for POWER CORD, ELEMENTS, TEMPERATURE CONTROL THERMOSTAT and HI-LIMIT THERMOSTAT
K.	POWER CONNECTION	90ºconduit fitting required, angled as shown.



L.	FRONT LEG	Adjustable to attain a level unit
M.	BASKET	Holds product to be cooked
N.	UPPER CONTROL PANEL	See page 4
O.	LOWER CONTROL PANEL	See page 5
P.	DRIP PAN	Collects liquids which drain from the top of the unit
Q.	DRAIN VALVE LEVER	Operates the DRAIN VALVE
R.	FILTER RESERVOIR	Holds filtering media for oil filtering cycle
S.	BASKET HANDLE	Used to handle hot BASKET
T.	OIL LEVEL INDICATOR	Measure amount of cooking oil
U.	FILTER SUCTION TUBE	Plugs into SUCTION TUBE RECEPTACLE
V.	SUCTION TUBE O-RING (plus 3 SPARE O-RINGS)	Seals SUCTION TUBE to RECEPTACLE

UPPER CONTROL PANEL



1. **POWER SWITCH:** *FRYER* position energizes TEMPERATURE CONTROL THERMOSTAT and TIMER. *FILTER* position energizes FILTER SWITCH. *OFF* position de-energizes HEATING ELEMENT, TIMER and FILTER SWITCH.

2. **POWER LIGHT:** Is *ON* when the POWER SWITCH is in *FRYER* position.

3. **HEAT LIGHT:** Is *ON* when the heating element is energized. This light will cycle *ON* and *OFF* as the TEMPERATURE CONTROL THERMOSTAT cycles.

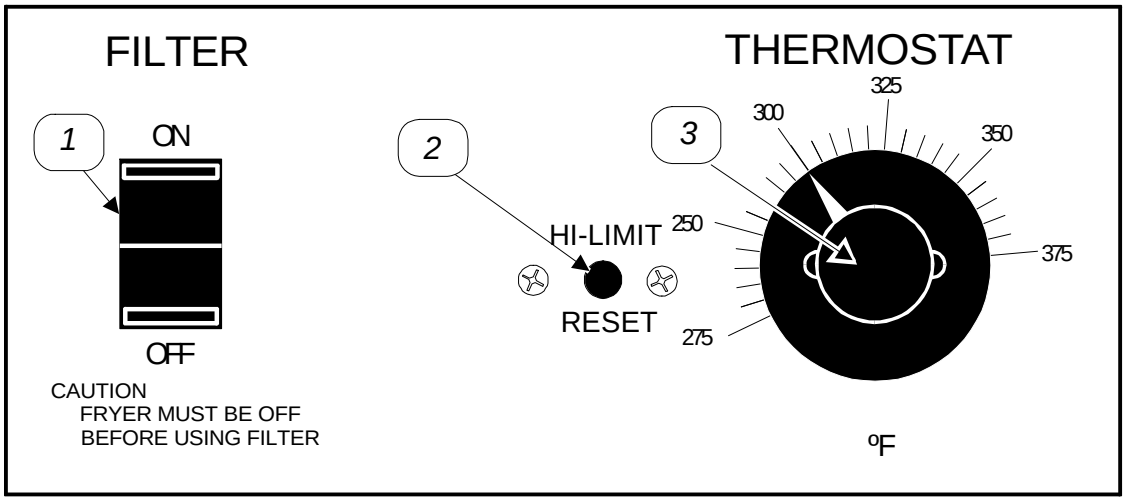
4. **COOK LIGHT:** Is *ON* when the TIMER is *ON* (i.e. any time other than *0,* and the TIMER BUTTON has been pressed).

5. **TIMER:** Is *ON* when the TIMER BUTTON is pushed. The timer displays the set time and automatically resets to the last set time after each cooking cycle. Controls the function of the BASKET LIFT.

6. **BUZZER SWITCH:** Controls the buzzer circuit. When the switch is in the *ON* position, the BUZZER sounds when the BASKET LIFT is raised, the buzzer continues to sound until silenced by turning the BUZZER SWITCH *OFF*.

7. **BUZZER LIGHT:** Is ON when the BUZZER SWITCH is in the *ON* position.

LOWER CONTROL PANEL
(Located behind the Door)



1. **FILTER SWITCH:** *ON* position energizes the FILTER PUMP when the POWER SWITCH is in the *FILTER* position.

2. **HIGH LIMIT SAFETY THERMOSTAT:** Turns the HEATING ELEMENT *OFF* if the cooking oil temperature exceeds 425º F, or if the HEATING ELEMENT is energized without oil covering the top of the HEATING ELEMENT.

   The HI-LIMIT SAFETY THERMOSTAT is reset by pushing the Red button after the cooking oil has been allowed to cool.

3. **TEMPERATURE CONTROL THERMOSTAT:** Controls the temperature of the cooking oil by energizing / de-energizing the HEATING ELEMENT.
   Set the Pointer to the desired cooking temperature marked on the panel.
   The HEAT LIGHT will be *ON* any time the HEATING ELEMENT is energized.

OPERATION

HEATING INSTRUCTIONS

IMPORTANT: Never press the POWER SWITCH to FRYER unless the heating elements are covered with liquid shortening. Check shortening level marker inside the cooking basket for proper shortening level.

NOTE: The fryer is designed to be used with LIQUID SHORTENING only. Lard and solid shortening will solidify in the filter pump, causing pump failure.

1. Set the TEMPERATURE CONTROL THERMOSTAT to 350º F.

2. Press POWER SWITCH to *FRYER* position. The contactor will close and the HEATING ELEMENT will start heating the shortening. The HEAT LIGHT will turn *ON* any time the TEMPERATURE CONTROL THERMOSTAT is calling for heat and the HEATING ELEMENT is energized. NOTE: The first time the HEAT LIGHT goes out, the fryer is ready to begin cooking.

COOKING INSTRUCTIONS

1. Load product into the BASKET. Using the BASKET HANDLE, set the BASKET on the LIFT CRADLE. Remove the BASKET HANDLE.

IMPORTANT: Different products contain different amounts of moisture, which will cause the hot oil to foam. Determining the maximum safe load size that will prevent hazardous overflow and splatter of hot oil. This can be accomplished by starting with a small load, and gradually increasing the load size until the maximum load which can be cooked without the oil foaming over the top of the frypot is reached.

2. Set the TIMER for the time required to cook the particular product weight. Press the red button in the center of the TIMER. The CRADLE LIFT will lower and the TIMER will start counting-down. The COOK LIGHT will turn *ON* when the cradle is fully lowered.
   Allow the FRYPOT COVER to lower over the FRYPOT.
   Turn the BUZZER SWITCH to *ON*.

3. At the completion of the timed cycle, the TIMER will reach 0, the BUZZER will sound and the CRADLE LIFT will raise.

The BASKET and the cooked product will be hot.
Contact with hot cooked product can cause serious injury.

4. Use the BASKET HANDLE to remove the BASKET and dump the cooked product into a suitable tray or container.

TROUBLE SHOOTING - OPERATING PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
POWER LIGHT not lit (Fryer not operating)	POWER SWITCH not in *FRYER* position	Press POWER SWITCH to *FRYER* position
	Circuit breaker *OFF* or tripped	Reset circuit breaker
	Service wiring problem	Correct service wiring
(Fryer operating norm.)	POWER LIGHT defective	Replace LIGHT
HEAT LIGHT not lit (POWER LIGHT lit) (Cooking oil cold)	TEMPERATURE CONTROL THERMOSTAT set too low	Set THERMOSTAT to 350ºF
	TEMPERATURE CONTROL THERMOSTAT defective	Replace THERMOSTAT
POWER LIGHT not lit (Cooking oil cold)	HI-LIMIT THERMOSTAT TRIPPED	Allow oil to cool Reset HI-LIMIT
(Cooking oil hot)	HEAT LIGHT defective	Replace LIGHT
COOK LIGHT not lit (CRADLE LIFT raised)	TIMER not energized	Set and energize TIMER only when ready to cook
(CRADLE LIFT lowered)	COOK LIGHT defective	Replace LIGHT
BUZZER LIGHT not lit	BUZZER SWITCH in *OFF* pos.	Turn SWITCH *ON*
	BUZZER LIGHT defective	Replace LIGHT
BUZZER does not sound	BUZZER SWITCH in *OFF* pos.	Turn SWITCH *ON*
	BUZZER defective	Replace BUZZER
	BUZZER SWITCH defective	Replace SWITCH
CRADLE LIFT won't lower	TIMER not energized	Set and energize TIMER only when ready to cook
	TIMER defective	Replace TIMER
	LIFT MOTOR defective	Replace LIFT MOTOR
	MICROSWITCH misadjusted	Adjust MICROSWITCH
CRADLE LIFT won't raise	TIMER has time remaining	Allow TIMER to drop to *0*
	LIFT CRADLE not properly assembled to LIFT ROD	Install white plastic pivot over end of lift rod (see page 3)
	TIMER defective	Replace TIMER
	LIFT MOTOR defective	Replace LIFT MOTOR
	MICROSWITCH misadjusted	Adjust MICROSWITCH
	ACTUATOR or LIFT CRADLE damaged	Repair / replace damaged components
FRYPOT COVER won't lower	COVER leaned back too far	Rest COVER on LIFT CRADLE
	HINGE(S) damaged / dirty or misaligned	Repair / clean / align hinges

OIL FILTERING INSTRUCTIONS

DANGER

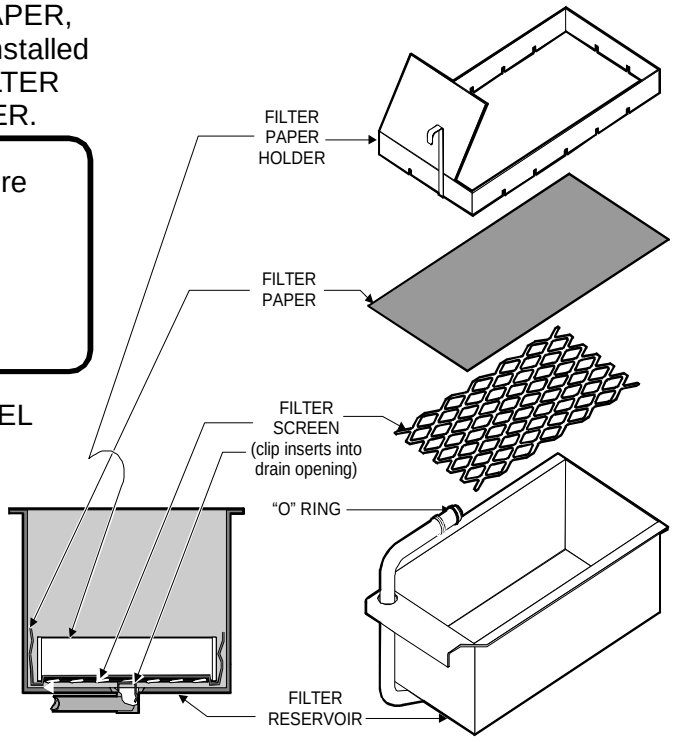
OIL MUST BE FILTERED WHILE HOT (300ºF AND HIGHER)
Contact with hot oil can cause serious injury including death. Always wear protective clothing and insulated gloves when filtering the cooking oil.

1. Refer to the *Installation, Operation and Maintenance Manual* (p/n 301669) for complete operating instructions for the filter system.

2. The cooking oil must be hot (minimum of 300º F.) in order to filter properly. Cold oil will not flow through the filter paper. Place the POWER SWITCH to the *FILTER* position.

3. Insure that the FILTER SCREEN, FILTER PAPER, and FILTER PAPER HOLDER are properly installed in the FILTER RESERVOIR. Be sure the FILTER SCREEN is installed under the FILTER PAPER.

NOTE: If the filter pump is not operating before the DRAIN VALVE is opened, damage to the FILTER PAPER will occur, resulting in the oil flowing but not filtering.
DO NOT run the pump for more than 10 sec. without oil flowing.



4. Open the DRAIN VALVE. The WOOD DOWEL may be needed to unplug the drain hole.

5. While draining the oil, pour the FILTER POWDER into the oil at the point where it is being drawn down the drain.

6. After all the oil has drained from the FRYPOT, use the HI-TEMP BRUSH to push breading crumbs and other debris down the drain.

NOTE: use caution not to damage the two small CAPILLARY TUBES toward the front of the HEATING ELEMENT.

7. After 3 - 4 minutes of oil circulation, close the DRAIN VALVE and allow the FRYPOT to fill with the freshly filtered oil. When all the oil has returned to the FRYPOT, turn *OFF* the FILTER SWITCH. Turn the POWER SWITCH to the *OFF* position until starting to use the fryer again.

7. Allow the FILTER RESERVOIR to cool before servicing. Refer to the *IOM Manual* (p/n 301669)for complete FILTER RESERVOIR maintenance instructions.

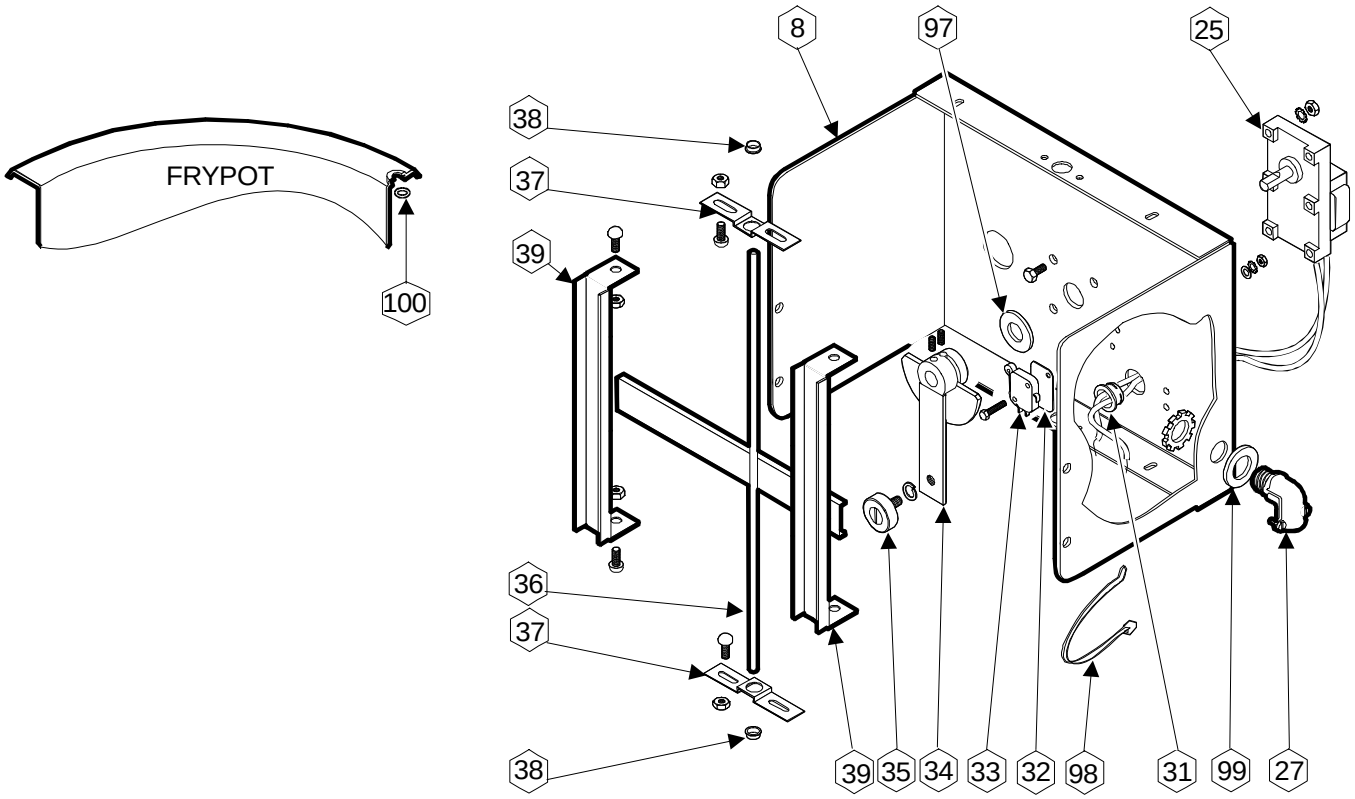
NOTE: Refrain from using soap in the FRYPOT or FILTER RESERVOIR. Soap residue will cause the cooking oil to breakdown rapidly.

TROUBLE SHOOTING - OIL FILTERING PROBLEMS

PROBLEM	POSSIBLE CAUSE	SOLUTION
FILTER PUMP won't run	POWER SWITCH not in *FILTER* position	Press POWER SWITCH to *FILTER* position
	PUMP MOTOR OVERLOAD tripped	Allow motor to cool, then press red RESET button on back of PUMP MOTOR
	Defective FILTER SWITCH	Replace SWITCH
	Defective POWER SWITCH	Replace SWITCH
PUMP will not pump cooking oil	SUCTION TUBE not seated in SUCTION RECEPTACLE	Make sure FILTER RESER-VOIR is properly installed
	SUCTION TUBE O-RING missing or damaged	Replace O-RING with one of the three spares
	Damaged SUCTION TUBE or SUCTION RECEPTACLE	Replace damaged components
	PUMP CHECK VALVE plugged or reversed	Clean CHECK VALVE Install CHECK VALVE properly
	FILTER PAPER clogged	Scrape crumbs and other debris from FILTER PAPER Service FILTER RESERVOIR at next opportunity
	FILTER SCREEN not installed or improperly installed	Properly install SCREEN
PUMP pumps lots of bubbles in cooking oil	SUCTION TUBE not seated in SUCTION RECEPTACLE	Make sure FILTER RESER-VOIR is properly installed
	SUCTION TUBE O-RING missing or damaged	Replace O-RING
	Insufficient oil entering or in FILTER RESERVOIR	Incrementally open DRAIN VALVE and/or clear crumbs and other debris from DRAIN
PUMP MOTOR tripped won't reset	PUMP jammed with debris	Unjam PUMP
	Defective PUMP HEAD	Replace PUMP HEAD
	Defective PUMP MOTOR	Replace MOTOR only
Oil is not being fltered completely	FILTER PAPER missing, damaged or mis-installed	Properly install FILTER PAPER

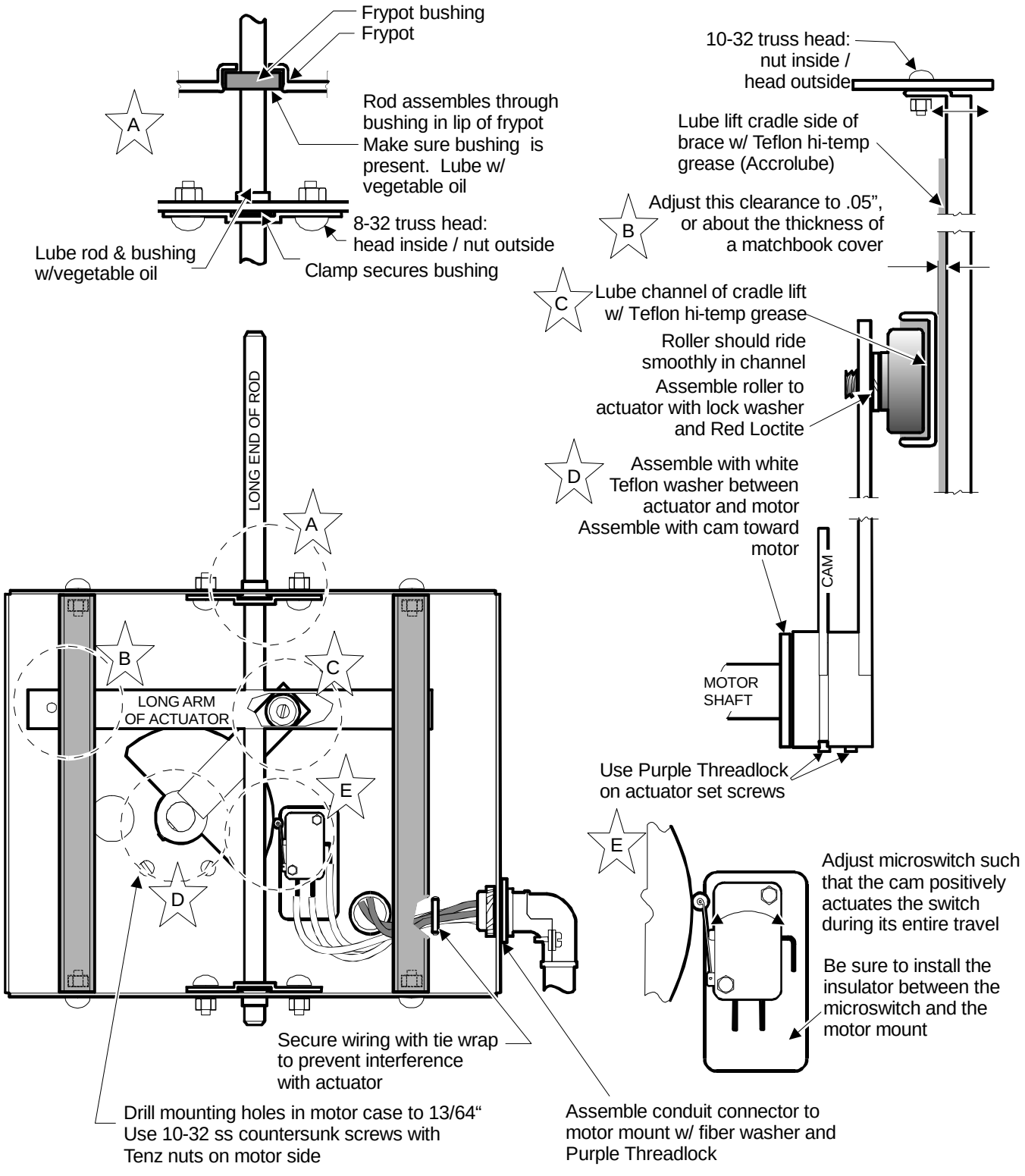
SERVICING INSTRUCTIONS

LIFT MOTOR ASSEMBLY

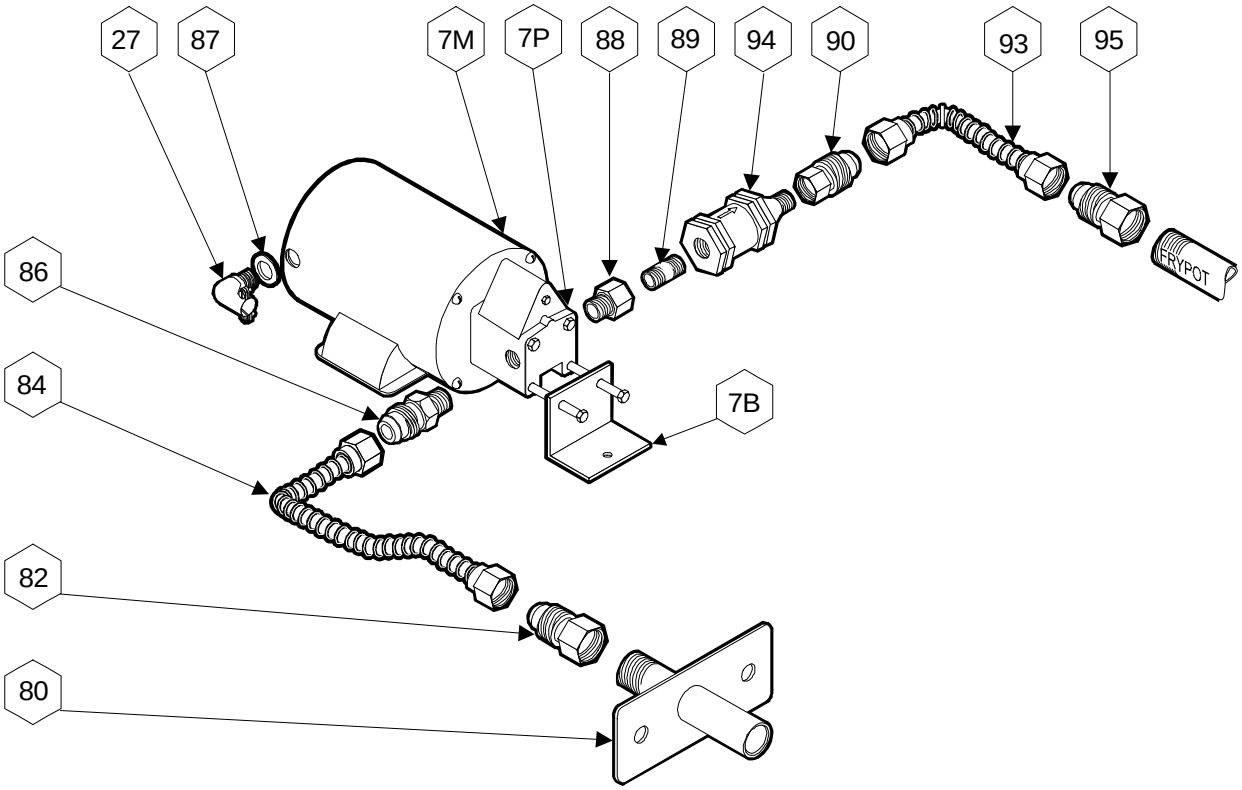


ITEM	DESCRIPTION	SERVICE PART NO.
8	MOUNT, MOTOR	
25	MOTOR, LIFT	67366
27	FITTING, FLEX CONDUIT 3/8” x 90º	
31	BUSHING, HEYCO 1/2”	
32	INSULATOR, MICROSWITCH	67085
33	SWITCH, UNIMAX REF 71630	50198
34	ACTUATOR, LIFT	69826
35	BEARING, TRACK	50483
36	CRADLE LIFT	67361
37	CLAMP, ROD BUSHING	
38	BUSHING, ROD	67357
39	BRACE, MOTOR MOUNT	
97	WASHER, TEFLON	
98	TIE-WRAP	
99	FIBER WASHER	50177
100	BUSHING, FRYPOT	
	TEFLON HI-TEMP LUBE (ACCROLUBE)	

LIFT MOTOR
ASSEMBLY INSTRUCTIONS

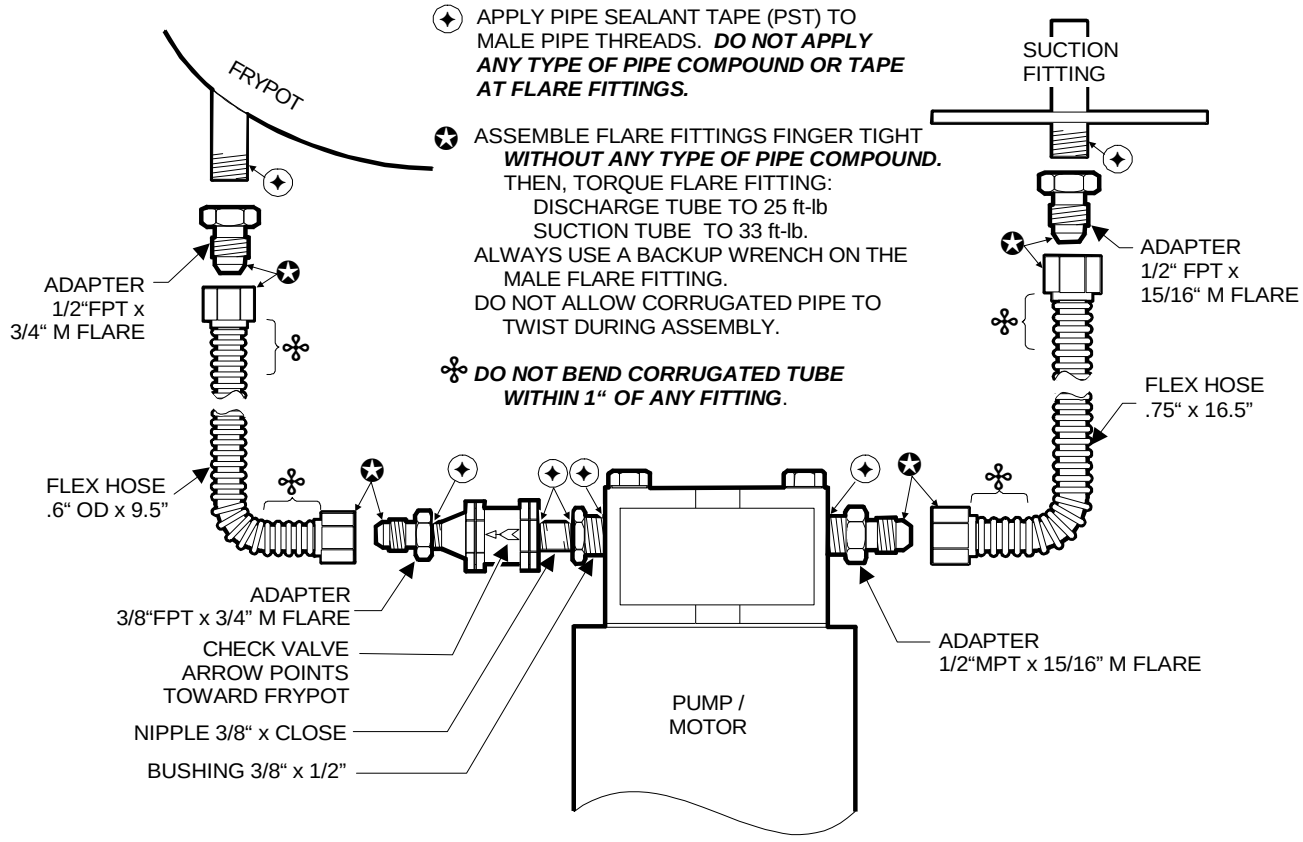

Frypot bushing
Frypot
A
Rod assembles through bushing in lip of frypot
Make sure bushing is present. Lube w/ vegetable oil
8-32 truss head: head inside / nut outside
Lube rod & bushing w/vegetable oil
Clamp secures bushing
10-32 truss head: nut inside / head outside
Lube lift cradle side of brace w/ Teflon hi-temp grease (Accrolube)
B
Adjust this clearance to .05", or about the thickness of a matchbook cover
C
Lube channel of cradle lift w/ Teflon hi-temp grease
Roller should ride smoothly in channel
Assemble roller to actuator with lock washer and Red Loctite
D
Assemble with white Teflon washer between actuator and motor
Assemble with cam toward motor
CAM
MOTOR SHAFT
Use Purple Threadlock on actuator set screws
LONG END OF ROD
A
B
C
LONG ARM OF ACTUATOR
E
D
E
Adjust microswitch such that the cam positively actuates the switch during its entire travel
Be sure to install the insulator between the microswitch and the motor mount
Secure wiring with tie wrap to prevent interference with actuator
Drill mounting holes in motor case to 13/64"
Use 10-32 ss countersunk screws with Tenz nuts on motor side
Assemble conduit connector to motor mount w/ fiber washer and Purple Threadlock

FILTER PUMP ASSEMBLY



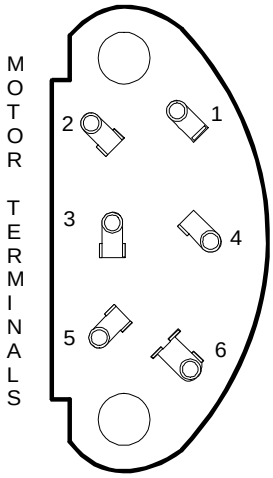
ITEM	DESCRIPTION	SERVICE PART NO.
7B	BRACKET, MOTOR STABILIZING	
7M	MOTOR, FILT 1P 125/230V 50/60	501205
7P	PUMP, FILTER	501231
27	FITTING, FLEX CONDUIT 3/8” x 90º	
80	SUCTION LINE FITTING	66720
82	ADAPTER 1/2” NPT FEMALE x 15/16M FLARE	
84	FLEX LINE, SUCTION SS 3/4” OD x 16.5”	502287
86	ADAPTER 1/2” NPT MALE x 15/16M FLARE	
87	FIBER WASHER	50177
88	BUSHING, REDUCER 1/2” NPT x 3/8” NPT	
89	NIPPLE, 3/8” x CLOSE	
90	ADAPTER, 3/8” FPT FEMALE x 3/4M FLARE	
93	FLEX LINE, PRESSURE SS .6” OD x 9.5”	502289
94	CHECK VALVE	66692
95	ADAPTER, 1/2” NPT FEMALE x 3/4M FLARE	

FILTER PUMP / MOTOR ASSEMBLY INSTRUCTIONS


APPLY PIPE SEALANT TAPE (PST) TO MALE PIPE THREADS. DO NOT APPLY ANY TYPE OF PIPE COMPOUND OR TAPE AT FLARE FITTINGS.
ASSEMBLE FLARE FITTINGS FINGER TIGHT WITHOUT ANY TYPE OF PIPE COMPOUND.
THEN, TORQUE FLARE FITTING:
DISCHARGE TUBE TO 25 ft-lb
SUCTION TUBE TO 33 ft-lb.
ALWAYS USE A BACKUP WRENCH ON THE MALE FLARE FITTING.
DO NOT ALLOW CORRUGATED PIPE TO TWIST DURING ASSEMBLY.
DO NOT BEND CORRUGATED TUBE WITHIN 1" OF ANY FITTING.
FRYPOT
SUCTION FITTING
ADAPTER 1/2"FPT x 3/4" M FLARE
ADAPTER 1/2" FPT x 15/16" M FLARE
FLEX HOSE .75" x 16.5"
FLEX HOSE .6" OD x 9.5"
ADAPTER 3/8"FPT x 3/4" M FLARE
CHECK VALVE ARROW POINTS TOWARD FRYPOT
NIPPLE 3/8" x CLOSE
BUSHING 3/8" x 1/2"
PUMP / MOTOR
ADAPTER 1/2"MPT x 15/16" M FLARE

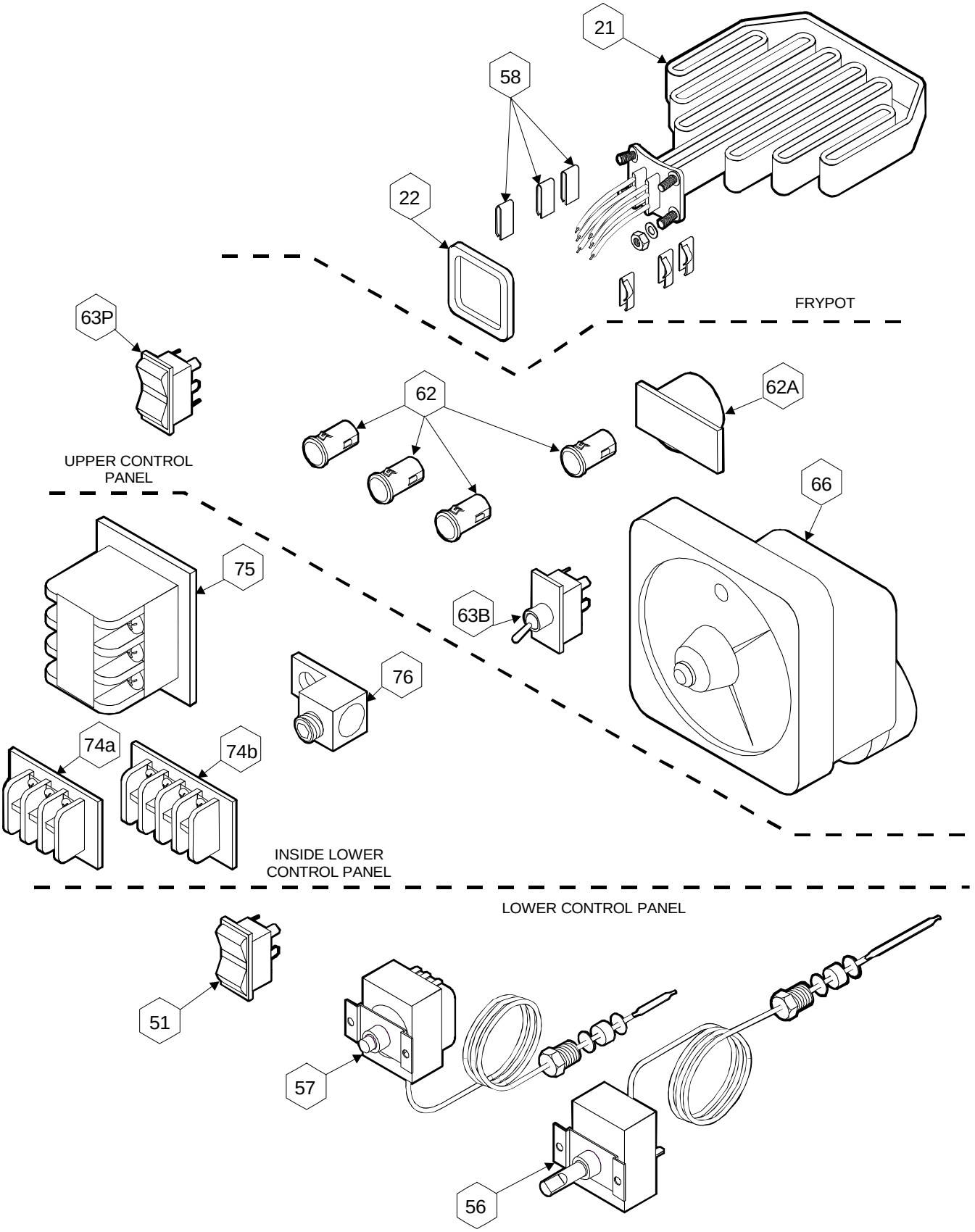
CAUTION: New style motor is a dual voltage rated unit, and must be field wired to match the electrical service supply voltage. Motor may be shipped wired for either 230V or 125V. Verify the supply voltage and the motor voltage configuration. If necessary, rewire motor, at the terminal block in the end of the motor, per the table shown below. Also, see diagram on motor.

WARNING: Failure to correctly wire the motor will result in permanent damage to the pump motor.



125V		230V	
1 (LINE)	YELLOW / BLACK	1(LINE)	YELLOW / BLACK
2	BLUE BLUE	2	BLUE BLUE
3	(UNUSED)	3	BROWN
4	BLACK	4	BLACK
5	BROWN ORANGE	5	WHITE ORANGE
6 (LINE)	WHITE YELLOW	6 (LINE)	YELLOW

ELECTRICAL COMPONENTS



FRYPOT ELECTRICAL

ITEM	DESCRIPTION	SERVICE PART NO.
21	ELEMENT, HEATING 208V 9000W	69275
	ELEMENT, HEATING 240V 9000W	69276
	(**NOTE**: ELEMENTS INCLUDE GASKET PLUS INSTALLATION INSTRUCTIONS)	
22	GASKET, ELEMENT	69964
58	SAFETY CLAMP, THERMO BULB	62504

UPPER CONTROL PANEL ELECTRICAL

ITEM	DESCRIPTION	SERVICE PART NO.
62	INDICATOR LIGHT, AMBER	50516
62A	BUZZER	64834
63	POWER SWITCH, FRYER-OFF-FILTER	64052
63A	SWITCH, BUZZER CIRCUIT	65651
66	TIMER	68469

LOWER CONTROL PANEL ELECTRICAL

ITEM	DESCRIPTION	SERVICE PART NO.
51	SWITCH, FILTER	61907
56	THERMOSTAT, TEMP CONTROL	66688
57	THERMOSTAT, HI-LIMIT	66663
	(**NOTE:** THERMOSTATS INCLUDE CAPILLARY SEALS, GREEN GASKET PLUS INSTALLATION INSTRUCTIONS)	
74a	TERMINAL BLOCK, 3 POLE. 208/240V	57465
74b	TERMINAL BLOCK, 4 POLE (EXPORT)	50412
75	CONTACTOR, 3P, 40A, 208V	57779
	CONTACTOR, 3P, 40A, 240V	57780
76	LUG, GROUNDING, SOLDERLESS	-

1/4" ("Gortex") GASKET INSTALLATION PROCEDURE

CAUTION: Exposed electrical circuits.
Disconnect electrical power before attempting to replace heating elements or thermostats.

The drawings below show top view of the Gortex Gasket and Belleville Washer installation and nut tightening sequence.

STEP 1. Install the 1/4" Gortex gasket (p/n 66864) over the element studs. DO NOT USE RTV! Insert the element through the frypot, element and gasket on the inside of the frypot, and studs through the appropriate holes.

STEP 2. Install four 1/4" Belleville washers with the high center away from the frypot, as shown in the drawing (4 places).

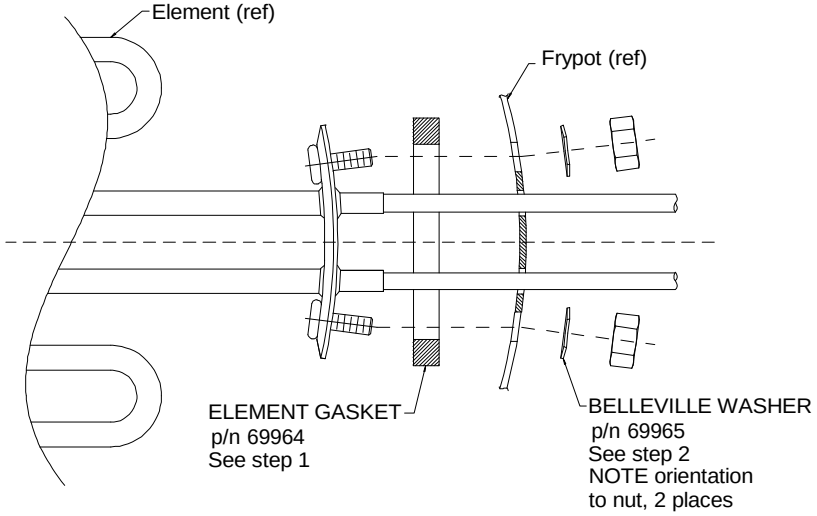
STEP 3. Install four nuts finger tight.

STEP 4. Using a torque wrench, tighten all four nuts 1/2 turn at a time. Working in a cross pattern, tightening each nut in sequence until a uniform reading of 70 inch-pounds is achieved on all four nuts.

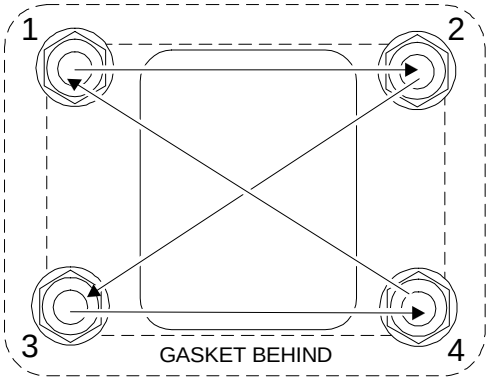
STEP 5. Wait 2 minutes and re-torque all four nuts to 70 inch-pounds.

STEP 6. Wait an additional two minutes and re-torque all four nuts to a uniform 70 inch-pounds.

TOP VIEW

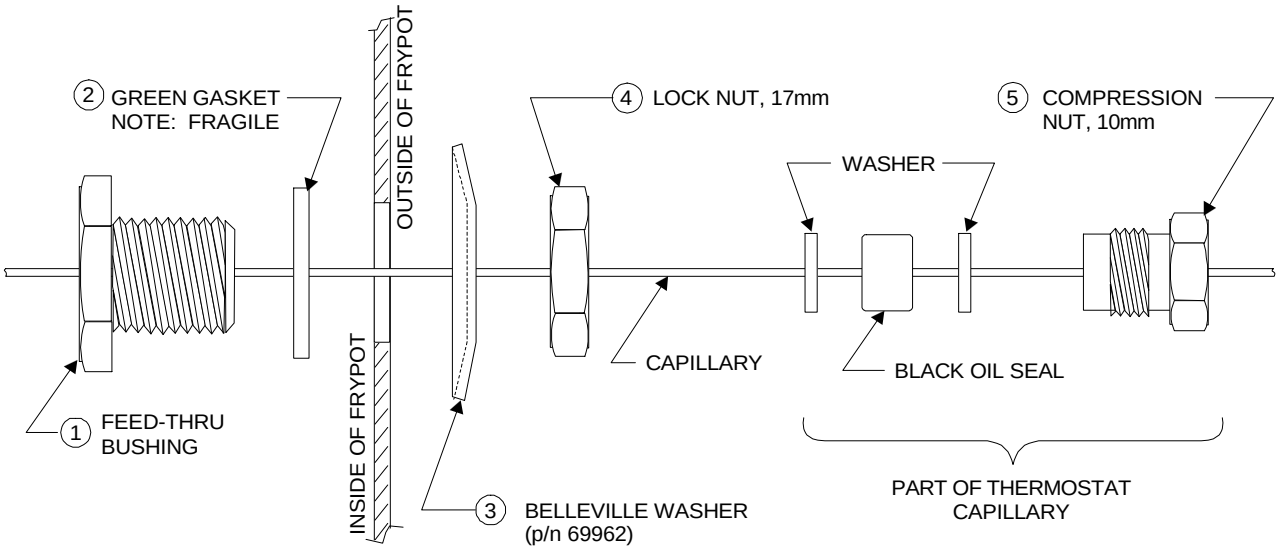


FRYPOT ELEMENT
NUT TIGHTENING SEQUENCE



VIEW FROM FRONT OF UNIT

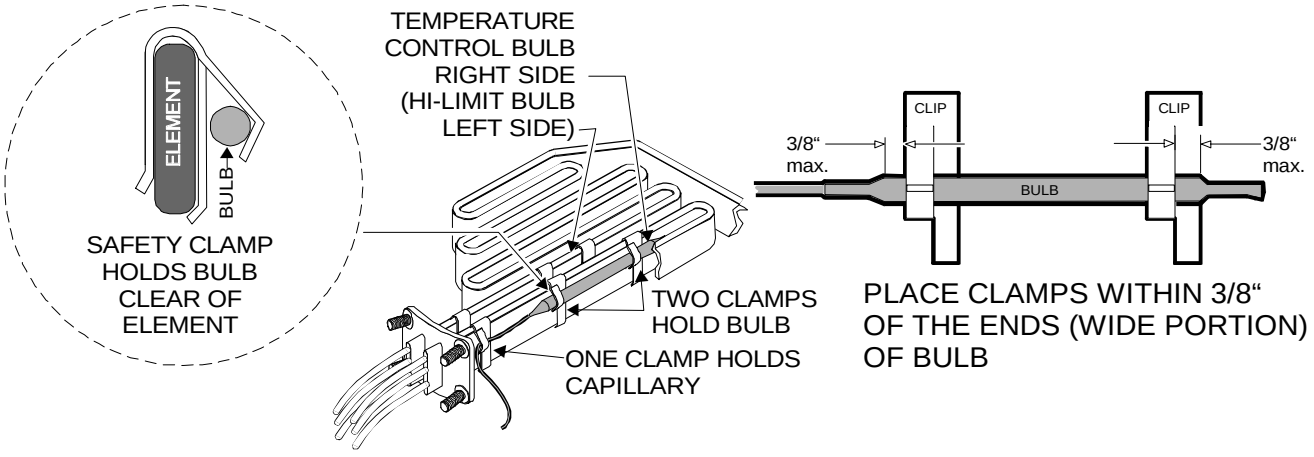
CAPILLARY COMPRESSION FITTING



1. Insert the feed-thru bushing through the green gasket, and insert both through the frypot wall. Slide the Belleville washer over the protruding threads of the bushing, with the high **center of the washer** *away* from the frypot. Thread the locknut onto the bushing and tighten. Torque the lock nut to 30 inch pounds.
   Please Note: The 17mm. hex head feed thru bushing pictured at the left of the drawing must not be rotated during the assembly procedure. Always support the bushing with a box wrench while tightening the assembly to avoid damage to the green gasket.

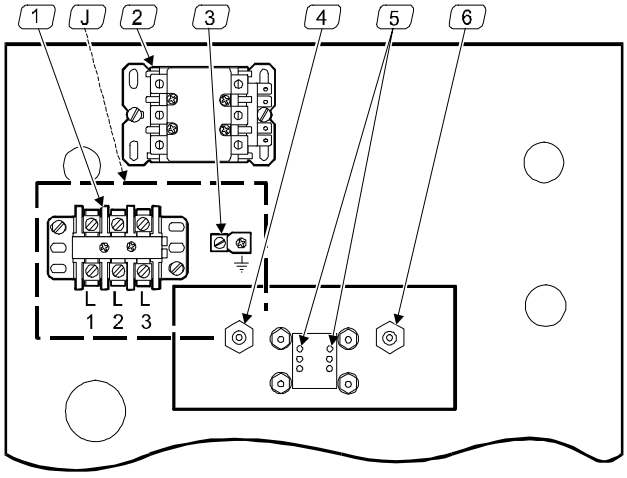
2. Slip the bulb of the capillary tube through the bushing. Mount the bulb to the center portion of the element with safety clamps, positioning the clamps within 3/8" of the ends of the widest part of the bulb. Route the capillary tube alongside of the element, but out of the way of cleaning brushes, etc. Secure the capillary tube near the frypot end of the element with a safety clamp.

3. Seat the washers and oil seal into the bushing. Insert the compresson nut into the bushing, and torque to 30 - 40 inch pounds.
   NOTE: Use care to not twist or kink the capillary.



LOWER CONTROL BOX
(Located behind Lower Control Panel)

CAUTION: Exposed electrical circuits
Disconnect electrical power before opening the TERMINAL BLOCK COVER *[J]*, or the CONTROL BOX COVER *[N]*.



1. **TERMINAL BLOCK:** Used to connect power source wires to Fryer. (Behind Terminal Block Cover *[J]*).

2. **HI - LIMIT CONTACTOR:** Energized any time POWER SWITCH is in the *FRYER* position and the HI-LIMIT THERMOSTAT is within its normal range.

3. **GROUND LUG:** To connect the building EARTH GROUND wire to equipment (Fryer) CHASSIS GROUND. (Behind Terminal Block Cover *[J]*).

4. **BUSHING, HI - LIMIT:** Seals the HI-LIMIT THERMOSTAT capillary tube to the frypot.

5. **HEATING ELEMENT:** Heats the cooking oil. The heating element is turned *ON* and *OFF* by the TEMPERATURE CONTROL THERMOSTAT.

6. **BUSHING, TEMPERATURE CONTROL:** Seals the TEMPERATURE CONTROL THERMOSTAT capillary tube to the frypot.

FIELD WIRING INSTALLATION AND INSPECTION INSTRUCTIONS

1. Remove TERMINAL BLOCK COVER marked *REMOVE THIS COVER FOR TERMINAL BLOCK*.

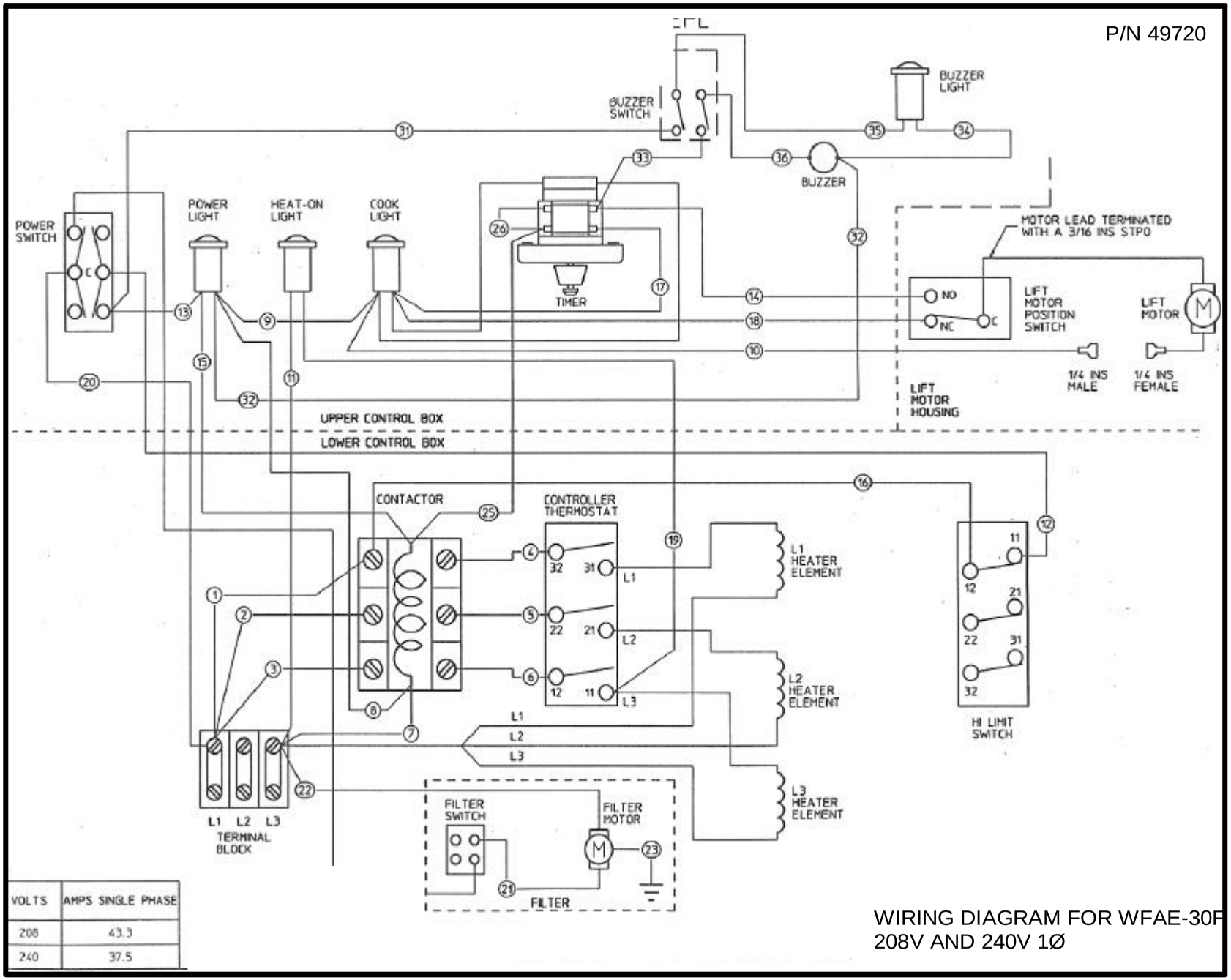
2. Supply wires must be attached to the TERMINAL BLOCK terminals marked L1, L2, and L3. Green GROUND wire must be attached to the GROUND LUG marked " ".

3. Use a 90º conduit fitting/strain relief of the appropriate size. Secure the fitting to the rear of the LOWER CONTROL BOX using the provided knockout. The fitting must angle DOWN.

4. Supply wires must be routed and secured away from the FRYPOT, FILTER MOTOR and tubing/plumbing.

SERVICE PARTS LIST

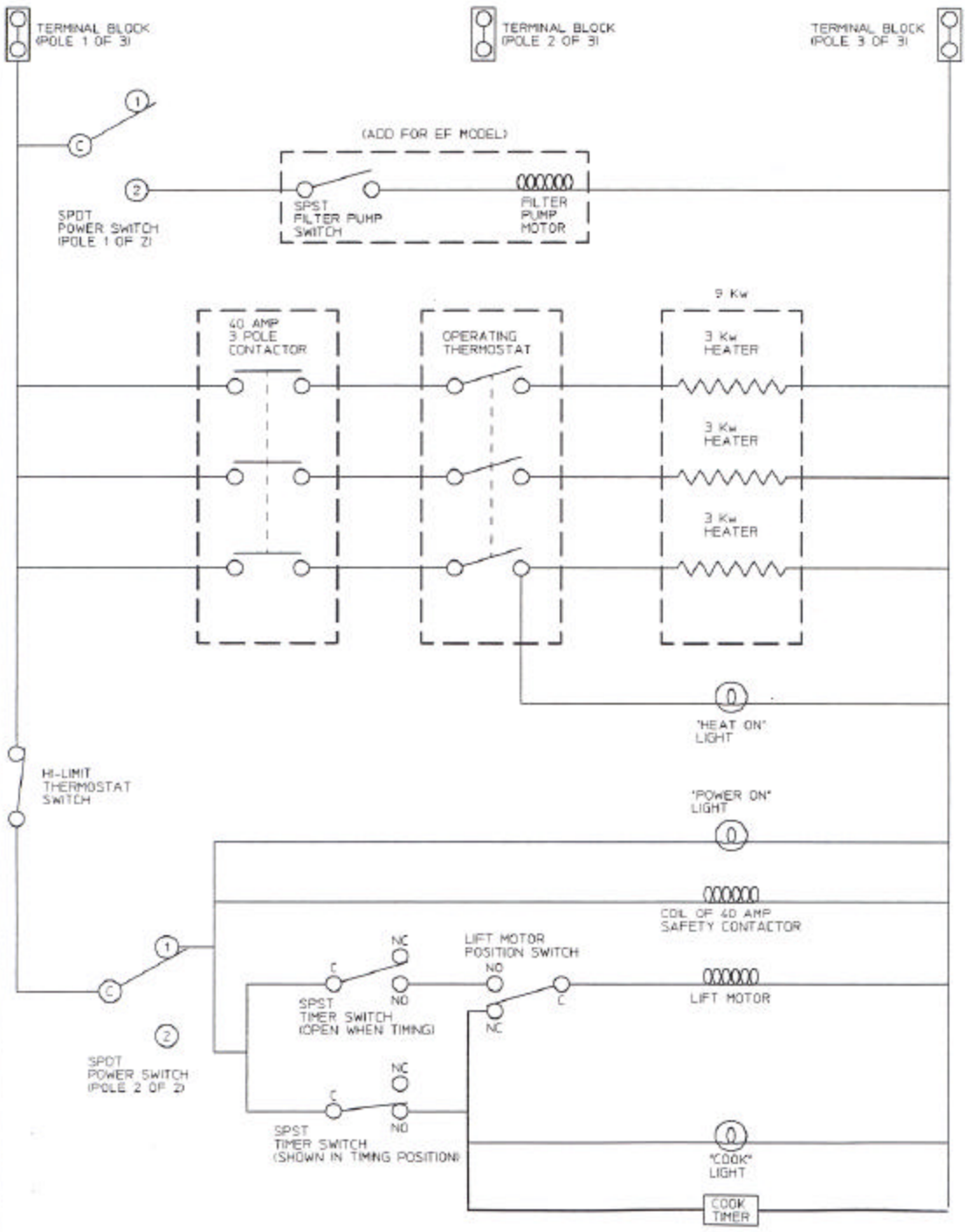
ITEM#	DESCRIPTION	SERVICE PART NO.
	ELECTRICAL	
7M	MOTOR FOR FILTER PUMP	501205
21	ELEMENT, 208V 9000W	69275
	ELEMENT, 240V 9000W	66276
22	GASKET KIT, ELEMENT	66863
25	MOTOR, LIFT	67366
32	INSULATOR, MICRO SWITCH	67085
33	MICRO SWITCH, TIMER	50198
51	SWITCH, ROCKER, FILTER PUMP	67052
52	KNOB ASSEMBLY, TEMP CONTROL	69688
57	THERMOSTAT, HI-LIMIT	66663
56	THERMOSTAT, TEMPERATURE CONTROL	66688
62	LIGHT, SIGNAL AMBER	50516
62A	BUZZER, 240V	64834
63	SWITCH, POWER, FRYER-OFF-FILTER	69550
63A	SWITCH, BUZZER	
66	TIMER, 40MIN, 240V 60HZ	68479
74	TERMINAL BLOCK	50412
75	CONTACTOR, 3P, 208V 40A	57779
	CONTACTOR, 3P, 240V 40A	57780
	MECHANICAL	
2	FRYPOT ASSY	67339
7P	PUMP HEAD FOR FILTER	500567
16	O-RING, RESERVIOR (PK OF 5)	66474
20	LIFT CRADLE	67361
35	BEARING, ROLLER (SET OF 6)	50483
58	CLAMP, SAFETY THERMO BULB	62504
94	VALVE, CHECK	66692



VOLTS	AMPS SINGLE PHASE
208	43.3
240	37.5

WIRING DIAGRAM FOR WFAE-30F
208V AND 240V 1Ø

WIRING SCHEMATIC FOR WFAE-30F
208V AND 240V 1Ø



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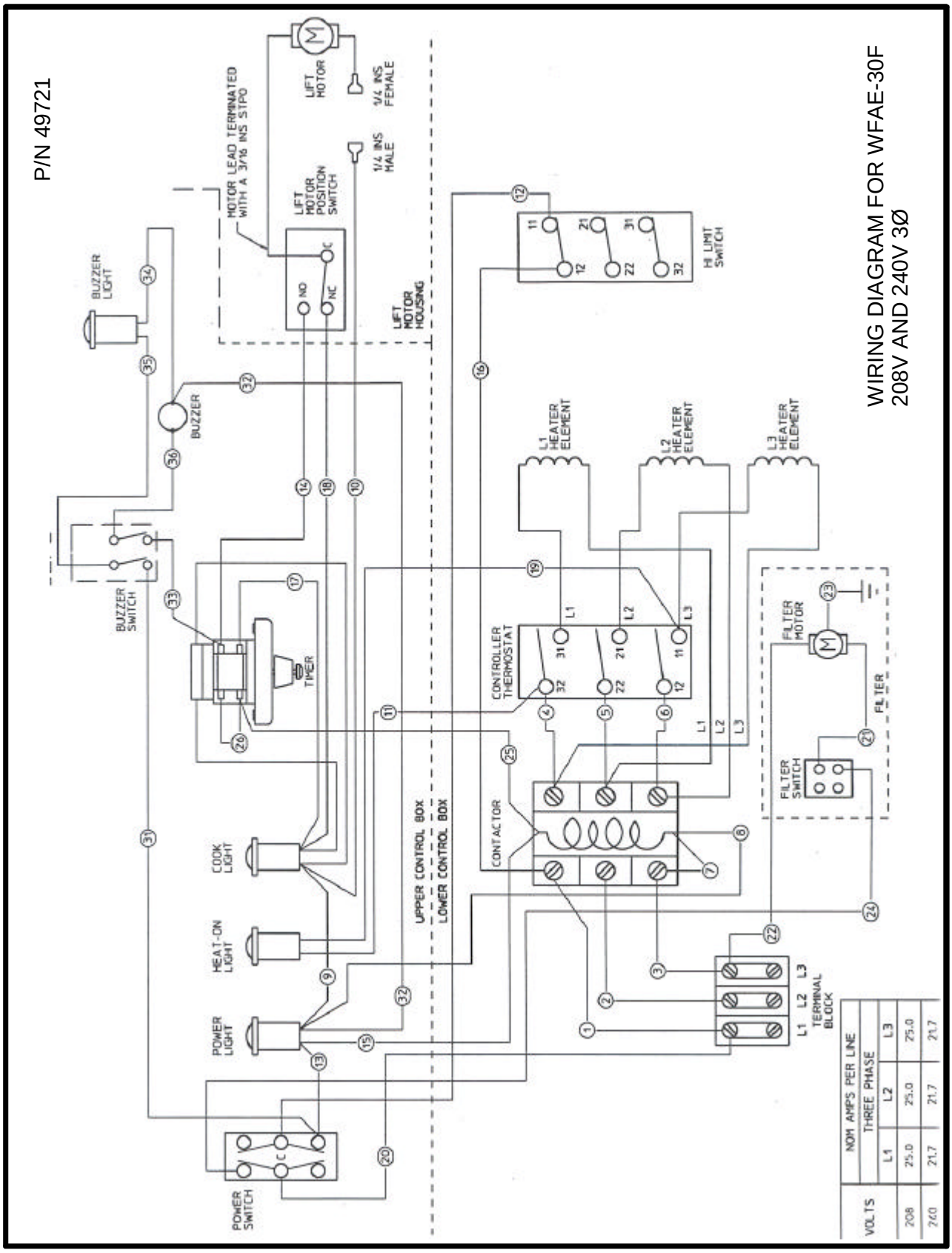
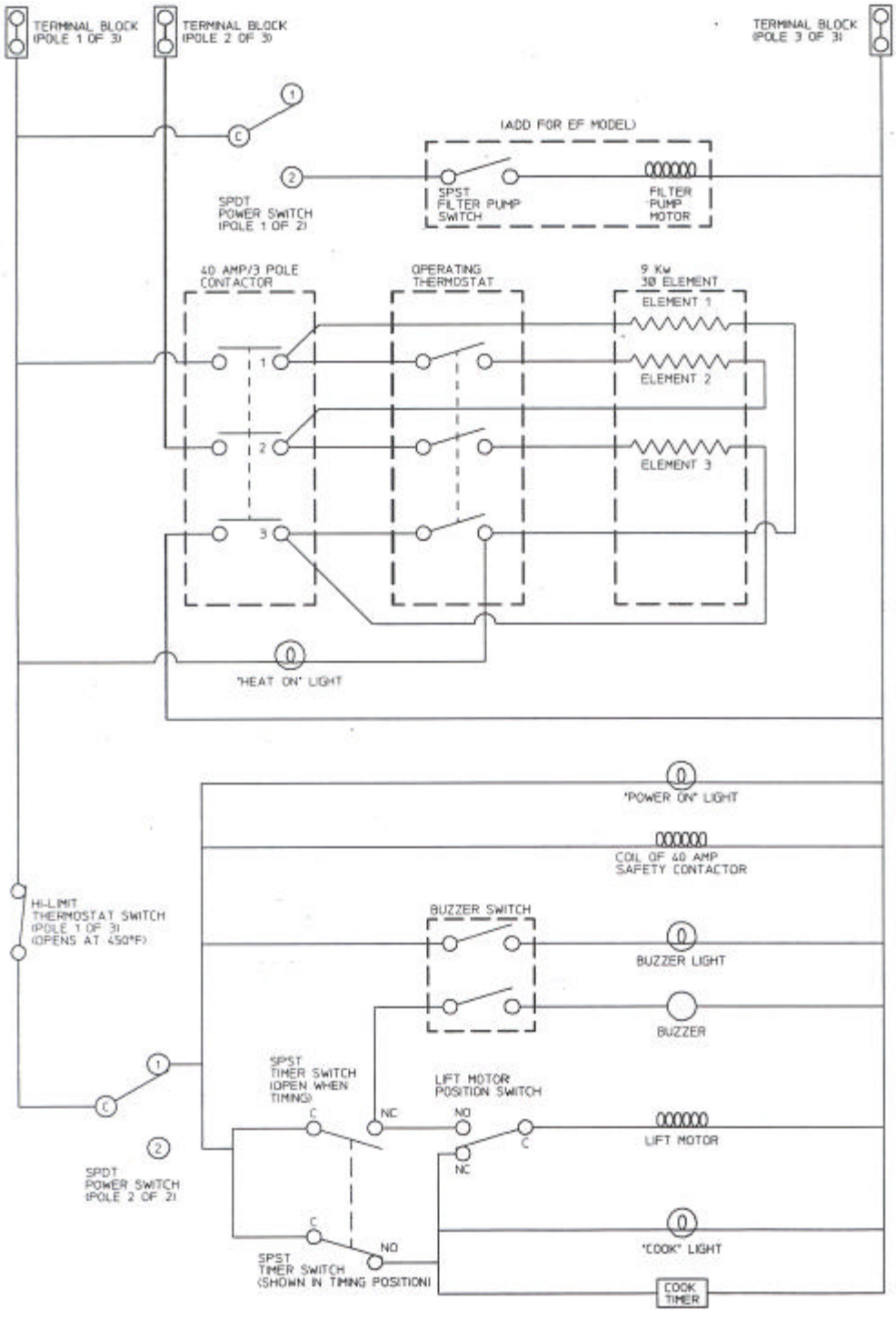
P/N 49721


WIRING DIAGRAM FOR WFAE-30F
208V AND 240V 3Ø
MOTOR LEAD TERMINATED WITH A 3/16 INS STPO
LIFT MOTOR
1/4 INS FEMALE
1/4 INS HALE
LIFT MOTOR POSITION SWITCH
NO
NC
C
LIFT MOTOR HOUSING
HI LIMIT SWITCH
BUZZER LIGHT
BUZZER
BUZZER SWITCH
TIMER
L1 HEATER ELEMENT
L2 HEATER ELEMENT
L3 HEATER ELEMENT
CONTROLLER THERMOSTAT
FILTER MOTOR
FILTER
FILTER SWITCH
CONTACTOR
COOK LIGHT
HEAT-ON LIGHT
POWER LIGHT
POWER SWITCH
UPPER CONTROL BOX
LOWER CONTROL BOX
L1 L2 L3
TERMINAL BLOCK
VOLTS
NOM AMPS PER LINE
THREE PHASE
L1
L2
L3
208
25.0
25.0
25.0
240
21.7
21.7
21.7

WIRING SCHEMATIC FOR WFAE-30F
208V AND 240V 3Ø


TERMINAL BLOCK (POLE 1 OF 3)
TERMINAL BLOCK (POLE 2 OF 3)
TERMINAL BLOCK (POLE 3 OF 3)
(ADD FOR EF MODEL)
SPDT POWER SWITCH (POLE 1 OF 2)
SPST FILTER PUMP SWITCH
FILTER PUMP MOTOR
40 AMP/3 POLE CONTACTOR
OPERATING THERMOSTAT
9 Kw 3Ø ELEMENT
ELEMENT 1
ELEMENT 2
ELEMENT 3
"HEAT ON" LIGHT
"POWER ON" LIGHT
COIL OF 40 AMP SAFETY CONTACTOR
HI-LIMIT THERMOSTAT SWITCH (POLE 1 OF 3) (OPENS AT 450°F)
BUZZER SWITCH
BUZZER LIGHT
BUZZER
SPST TIMER SWITCH (OPEN WHEN TIMING)
LIFT MOTOR POSITION SWITCH
LIFT MOTOR
SPDT POWER SWITCH (POLE 2 OF 2)
SPST TIMER SWITCH (SHOWN IN TIMING POSITION)
"COOK" LIGHT
COOK TIMER

P/N 49747

IMPORTANT: WELLS MFG. PROPRIETARY INFORMATION
TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR
USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY

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